



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	3:50 pm	TIME OUT	6:00 pm
DATE	12/31/2019	PAGE	1 of 4

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Sonic Drive-In - Perryville	OWNER: Northfork Dining	PERSON IN CHARGE: Kevin Buchheit
ADDRESS: 18 S. Perryville Blvd.	ESTABLISHMENT NUMBER:	COUNTY: 157
CITY/ZIP: Perryville, MO 63775	PHONE: 573-517-0831	FAX:
P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> MOBILE VENDORS	PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other
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FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE	Date Sampled	Results
License No. 157-17711				

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Employee Health			<input checked="" type="checkbox"/> IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Good Hygienic Practices			<input checked="" type="checkbox"/> IN OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN OUT N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> IN	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN OUT N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> IN OUT N/O N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source			<input checked="" type="checkbox"/> IN OUT N/A	Chemical		
<input checked="" type="checkbox"/> IN OUT N/A	Food obtained from approved source			<input checked="" type="checkbox"/> IN OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN OUT N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN OUT N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN OUT N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN OUT N/O	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> IN	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable COS = Corrected On Site R = Repeat Item			
<input checked="" type="checkbox"/> IN	Food separated and protected						
<input checked="" type="checkbox"/> IN	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/>		Food Temperature Control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input checked="" type="checkbox"/>		Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input checked="" type="checkbox"/>		Food Identification			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled: original container			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>		Prevention of Food Contamination			<input checked="" type="checkbox"/>		Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Kevin Buchheit</i>	Inspector: <i>Melanie Zernicke</i>	Telephone No. 573-547-6564	EPHS No. 1682	Date: 12/30/2019 - 12/31/2019 <i>mf</i>
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				Follow-up Date: 01/16/2020



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ESTABLISHMENT NAME Sonic Drive-In - Perryville		ADDRESS 18 S. Perryville Blvd.		CITY / ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Raw beef patty / cooked on grill		160.6	Beef hot dog / hot holding on hot dog roller		157.2
Breaded pork patty / cooked in deep fryer		170.4			
Breaded popcorn chicken / cooked in deep fryer		165.4			
Cheese singles / cold holding in pan with ice bath		40.2			
Chili / hot holding in steam table		163.2			
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)
2-301.14 (H)	Inspector observed food employee remove and discard single-use glove after working with potentially hazardous foods and donned another pair of gloves without washing hands. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles, and before donning gloves for working with food.				12/31/19
7-204.11 (C)(2)	The manual 3-compartment sink located at the front of facility uses approved Super San quaternary ammonium sanitizer to chemically submerge dishes and equipment which was observed at a concentration of +400 parts per million (ppm). Inspector verified concentration of sanitizer using a quaternary ammonium test kit during inspection. Manufacturer's directions stated that the range of sanitizer concentration is 150-400 ppm. Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions. COS: Inspector observed food employee remix sanitizing solution to a concentration of 200 ppm.				12/31/19
5-203.14	Inspector observed a black hose with a spray nozzle attachment located downstream of mop sink faucet with atmospheric vacuum breaker. Inspector also observed faucet by manual 3-compartment sink with a atmospheric vacuum breaker with a metal hose with a red nozzle attached downstream. Remove nozzle at the end of each hose attachment or installation of atmospheric vacuum breaker.				01/05/20
3-302.11 (A)(2)(b)	Raw chicken is stored in Traulsen 2-door upright freezer over packages of ready-to-eat french fries. COS - Inspector observe food employee rearrange Traulsen 2-door upright freezer so that raw chicken is stored at the bottom and the ready-to-eat french fries is store on above shelf.				12/31/20
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)
6-202.15	Inspector observed a 1/4 inch gap underneath front entrance door located near handwash sink due to missing door sweep. Outer openings of a food establishment shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.				1/16/20
5-205.15 (B)	Inspector observed faucet leaking at front hand wash sink. Inspector observed faucet with atmospheric vacuum breaker above manual 3-compartment sink located in back of facility not turning off and pipe junctions leaking underneath manual 3-compartment sink as well. Plumbing systems shall be maintained in good repair.				1/16/20
6-501.12 (A)	Inspector observe food and dust-like debris on underneath equipment and shelving units throughout food facility. Women's bathroom was observed soiled with a bad odor. Physical facilities shall be cleaned as often as necessary to keep them clean.				01/03/20
3-304.14	Wiping cloth bucket was observed stored on the floor in food prep area. Wiping cloth buckets were observed soiled with a grease-like debris. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single- service, or single-use articles.				12/31/20
EDUCATION PROVIDED OR COMMENTS					
Water for facility is provided by the city of Perryville, MO and pest control is conducted on a monthly basis by ECOLab. Inspector discussed backflow prevention on faucets, employee health/hygiene, cleaning food and non-food contact surfaces, and chemical concentrations.					
Person in Charge (Title): <i>Kevin Buchheit</i>		Kevin Buchheit		Date: 12/30/2019 12/31/2019 <i>mg</i>	
Inspector: <i>Melanie Zernicke</i>		Melanie Zernicke		Telephone No. 573-547-6564	EPHS No. 1682
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 01/16/2020



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Dresser station prep cooler		34.6	Kolpak walk-in cooler		35.4
Ice cream cooler below blender		36.8	Kolpak walk-freezer		8.5
Buger reach-in freezer		12.8			
Traulsen 2-door upright freezer		10.1			
Traulsen 2-door upright cooler		36.1			
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)
4-601.11 (A&B)	<p>Inspector observed an excessive build-up of ice-like debris inside burger reach-in freezer. Inspector also observed grill press for chicken stored as clean with excessive burnt on debris. Inspector observed utensils that are heavily soiled with food debris used to cook food items and are not cleaned throughout the day. Equipment food-contact surfaces and utensils shall be clean to sight and touch.</p> <p>Note: -Warewashing equipment: There are 2 manual 3-compartment sinks, one located at the front of facility and the other is in back of facility by the Kolpak walk-in cooler and freezer. The manual 3-compartment sink located at the front of facility uses approved Super San quaternary ammonium sanitizer to chemically submerge dishes and equipment at a concentration of 200 ppm. Inspector verified concentration of sanitizer using a quaternary ammonium test kit during inspection. See noted violation about manual 3-compartment located in the back of facility. -Wiping cloth bucket: Facility uses approved Super San quaternary ammonium sanitizer at a concentration of 200 ppm to wipe down food contact and non-food contact surfaces. Inspector verified concentration of sanitizer using a quaternary ammonium test kit during inspection.</p>				01/05/20
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)
4-501.14 (B)	Inspector observed manual 3-compartment sink basins soiled with food-debris, and plumbing fixtures above sink soiled with a dark-grease like debris. The compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function, and if used, at least every twenty-four (24) hours.				12/31/20
4-402.11	Inspector observed spacing in-between wall and side of clean end of manual 3-compartment sink. A gap was observed around hand wash sink located in the back of facility due to damaged caulking. Equipment that is fixed because it is not easily movable shall be sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.				01/16/20
4-601.11 (C)	Inspector observed clean equipment and dishes being stored on shelf above sink and on storage rack beside sink were soiled with a grease-like debris. Containers for storing single-use items like straws, forks, and spoons, where observed cracking and soiled with food like debris. Outsides of coolers, grill, ice cream equipment, fry hot holding unit, and deep fryer where soiled with grease-like debris. An ice-like condensate debris was observed on pipe in Kolpak walk-in freezer near cooling unit, and dripping onto pan on top of shelving unit. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.				01/08/20
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Kevin Buchheit</i>		Kevin Buchheit		Date: 12/30/2019 12/31/2019 miz	
Inspector: <i>Melanie Zernicke</i>		Melanie Zernicke		Telephone No. 573-547-6564	EPHS No. 1682
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5-501.13 (A)	Holes were observed at the base of dumpster, and leaking waste-like debris onto concrete pad. Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent.				01/31/20
EDUCATION PROVIDED OR COMMENTS					
Note: An exit interview was conducted on 01/02/2020 with Kevin Buchheit and Amanda Beuchaw, a copy of the report was email to amanda.dgw.dg@gmail.com.					
Person in Charge /Title:		Kevin Buchheit		Date: 12/30/2019 12/31/2019 mg	
Inspector:	Melanie Zernicke	Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		673-547-6564	1682	Follow-up Date: 01/16/2020	